



Please be advised that the Samsung warranty does NOT cover service calls to explain product operation, correct improper installation, or perform normal cleaning or maintenance.

QUESTIONS OR COMMENTS

COUNTRY	CALL	OR VISIT US ONLINE AT
AUSTRALIA	1300 362 603	www.samsung.com/au/support
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CHINA	400-810-5858	www.samsung.com/cn/support
HONG KONG	(852) 3698 4698	www.samsung.com/hk/support (Chinese) www.samsung.com/hk_en/support (English)
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SINGAPORE	1800-SAMSUNG(726-7864)	www.samsung.com/sg/support
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DE68-04333W-00

Microwave Oven

User manual

MS28J5255**



Contents

Using this user manual	4
The following symbols are used in this user manual:	4
Safety instructions	5
Important safety instructions	5
Installation	13
Accessories	13
Installation site	15
Turntable	15
Maintenance	16
Cleaning	16
Replacement (repair)	17
Care against an extended period of disuse	17
Quick look-up guide	18
Oven features	19
Oven	19
Control panel	20
Oven use	21
How a microwave oven works	21
Checking that your oven is operating correctly	22
Cooking/Reheating	23
Setting the time	24
Power levels and time variations	25
Adjusting the cooking time	25
Stopping the cooking	26
Setting the energy save mode	26
Using the healthy cooking features	27
Using the my plate features	30
Using the power defrost features	31
Using the healthy steam features	33
Glass steamer cooking guide	36
Using the plate warming features	37

Using the deodorisation features	39
Using the child lock features	40
Switching the beeper off	40
Cookware guide	41
Cooking guide	43
Troubleshooting	55
Troubleshooting	55
Information code	59
Technical specifications	60

Using this user manual

You have just purchased a SAMSUNG microwave oven. Your Owner's Instructions contains valuable information on cooking with your microwave oven:

- Safety precautions
- Suitable accessories and cookware
- Useful cooking tips
- Cooking tips

The following symbols are used in this User Manual:

WARNING

Hazards or unsafe practices that may result in **severe personal injury or death**.

CAUTION

Hazards or unsafe practices that may result in **minor personal injury or property damage**.

NOTE

Useful tips, recommendations, or information that helps users manipulate the product.

Safety instructions

IMPORTANT SAFETY INSTRUCTIONS

READ CAREFULLY AND KEEP FOR FUTURE REFERENCE.

MAKE SURE THAT THESE SAFETY PRECAUTIONS ARE OBEYED AT ALL TIMES.

BEFORE USING THE OVEN, CONFIRM THAT THE FOLLOWING INSTRUCTIONS ARE FOLLOWED.

Microwave function only

WARNING: If the door or door seals are damaged, the oven must not be operated until it has been repaired by a competent person.

WARNING: It is hazardous for anyone other than a competent person to carry out any service or repair operation that involves the removal of a cover which gives protection against exposure to microwave energy.

WARNING: Liquids and other foods must not be heated in sealed containers since they are liable to explode.

This appliance is intended to be used in household only and it is not intended to be used such as:

- staff kitchen areas in shops, offices and other working environments;
- farm houses;
- by clients in hotels, motels and other residential environments;
- bed and breakfast type environments.

WARNING: Only allow children to use the oven without supervision when adequate instructions have been given so that the child is able to use the oven in a safe way and understands the hazards of improper use.

Safety instructions

WARNING: This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children unless they are aged from 8 years and above and supervised.

Only use utensils that are suitable for use in microwave ovens.

When heating food in plastic or paper containers, keep an eye on the oven due to the possibility of ignition.

The microwave oven is intended for heating food and beverages.

Drying of food or clothing and heating of warming pads, slippers, sponges, damp cloth and similar may lead to risk of injury, ignition or fire.

If smoke is emitted (observed), switch off or unplug the appliance and keep the door closed in order to stifle any flames.

WARNING: Microwave heating of beverages can result in delayed eruptive boiling, therefore care must be taken when handling the container.

WARNING: The contents of feeding bottles and baby food jars shall be stirred or shaken and the temperature checked before consumption, in order to avoid burns.

Eggs in their shell and whole hard-boiled eggs should not be heated in microwave ovens since they may explode, even after microwave heating has ended.

The oven should be cleaned regularly and any food deposits removed.

Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation.

The appliance is not intended for installing in road vehicles, caravans and similar vehicles etc.

This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

Children should be supervised to ensure that they do not play with the appliance.

If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

The appliance should not be cleaned with a water jet.

This oven should be positioned proper direction and height permitting easy access to cavity and control area.

Before using the your oven first time, oven should be operated with the water during 10 minute and then used.

If the oven generates a strange noise, a burning smell, or smoke is emitted, unplug the power plug immediately and contact your nearest service center.

The microwave oven has to be positioned so that plug is accessible.

Safety instructions

The microwave oven is intended to be used on the counter top (freestanding) use only, the microwave oven shall not be placed in a cabinet.

Oven function only - Optional

WARNING: When the appliance is operated in the combination mode, children should only use the oven under adult supervision due to the temperatures generated.

During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.

WARNING: Accessible parts may become hot during use. Young children should be kept away.

A steam cleaner is not to be used.

WARNING: Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.

Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.

WARNING: The appliance and its accessible parts become hot during use.

Care should be taken to avoid touching heating elements.

Children less than 8 years of age shall be kept away unless continuously supervised.

This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.

The temperature of accessible surfaces may be high when the appliance is operating.

The door or the outer surface may get hot when the appliance is operating.

Keep the appliance and its cord out of reach of children less than 8 years.

Appliances are not intended to be operated by means of an external timer or separate remote-control system.

General safety

WARNING

Only qualified staff should be allowed to modify or repair the appliance.

Do not heat liquids and other food in sealed containers for microwave function.

For your safety, do not use high-pressure water cleaners or steam jet cleaners.

Do not install this appliance; near heater, inflammable material; in a humid, oily or dusty location, in a location exposed to direct sunlight and water or where gas may leak; on un level ground.

This appliance must be properly grounded in accordance with local and national codes.

Remove all foreign substances such as dust or water from the power plug terminals and contact points using a dry cloth on a regular basis.

Do not pull or excessively bend or place heavy object on the power cord.

Safety instructions

In the event of a gas leak (such as propane gas, LP gas, etc.), ventilate immediately without touching the power plug.

Do not touch the power plug with wet hands.

Do not turn the appliance off by unplugging the power plug while an operation is in progress.

Do not insert fingers or foreign substances, If any foreign substance such as water has entered the appliance, unplug the power plug and contact your nearest service centre.

Do not apply excessive pressure or impact to the appliance.

Do not place the oven over a fragile object such as a sink or glass object.

Do not use benzene, thinner, alcohol, steam cleaner or high pressure cleaner to clean the appliance.

Ensure that the power voltage, frequency and current are the same as those of the product specifications.

Plug the power plug into the wall socket firmly. Do not use a multiple plug adapter, an extension cord or an electric transformer.

Do not hook the power cord on a metal object, insert the power cord between the objects or behind the oven.

Do not use a damaged power plug, damaged power cord or loose wall socket. When the power plug or power cord is damaged, contact your nearest service centre.

Do not pour or directly spray water onto the oven.

Do not place objects on the oven, inside or on the door of the oven.

Do not spray volatile material such as insecticide onto the surface of the oven.

Do not store flammable materials in the oven. Take special care when heating dishes or drinks that contain alcohol as alcohol vapours may contact a hot part of the oven.

Keep children away from the door when opening or closing it as they may bump themselves on the door or catch their fingers in the door.

WARNING: Microwave heating of beverages can result in delayed eruptive boiling, therefore care must be taken when handling the container; To prevent this situation ALWAYS allow a standing time of at least 20 seconds after the oven has been switched off so that the temperature can equalize. Stir during heating, if necessary, and ALWAYS stir after heating.

In the event of scalding, follow these FIRST AID instructions:

- Immerse the scalded area in cold water for at least 10 minutes.
- Cover with a clean, dry dressing.
- Do not apply any creams, oils or lotions.

Do not put the tray or rack in water shortly after cooking because it may cause breakage or damage of the tray or rack.

Do not operate the microwave oven for deep fat frying because the oil temperature cannot be controlled. This could result in a sudden boil over of the hot liquid.

CAUTION

Only use utensils that are suitable for use in microwave ovens; DO NOT use any metallic containers, Dinnerware with gold or silver trimmings, Skewers, forks, etc.

Remove wire twist ties from paper or plastic bags.

Reason: Electric arcing or sparking may occur and may damage the oven.

Do not use your microwave oven to dry papers or clothes.

Use shorter times for smaller amounts of food to prevent overheating and burning food.

Do not immerse the power cable or power plug in water and keep the power cable away from heat.

Eggs in their shell and whole hard-boiled eggs should not be heated in microwave ovens since they may explode, even after microwave heating has ended; Also do not heat airtight or vacuum-sealed bottles, jars, containers, nuts in shells, tomatoes etc.

Do not cover the ventilation slots with cloth or paper. They may catch fire as hot air escapes from the oven. The oven may also overheat and switch itself off automatically, and will remain off until it cools sufficiently.

Always use oven mitts when removing a dish from the oven to avoid unintentional burns.

Stir liquids halfway during heating or after heating ends and allow the liquid stand at least 20 seconds after heating to prevent eruptive boiling.

Stand at arms length from the oven when opening the door to avoid getting scalded by escaping hot air or steam.

Do not operate the microwave oven when it is empty. The microwave oven will automatically shut down for 30 minutes for safety purposes. We recommend placing a glass of water inside the oven at all times to absorb microwave energy in case the microwave oven is started accidentally.

Install the oven in compliance with the clearances stated in this manual. (See installing your microwave oven.)

Take care when connecting other electrical appliances to sockets near the oven.

Safety instructions

Precautions to avoid possible exposure to excessive microwave energy. (Microwave function only)

Failure to observe the following safety precautions may result in harmful exposure to microwave energy.

- A.** Under no circumstances should any attempt be made to operate the oven with the door open or to tamper with the safety interlocks (door latches) or to insert anything into the safety interlock holes.
- B.** Do NOT place any object between the oven door and front face or allow food or cleaner residues to accumulate on sealing surfaces. Ensure that the door and door sealing surfaces are kept clean by wiping after use first with a damp cloth and then with a soft dry cloth.
- C.** Do NOT operate the oven if it is damaged until it has been repaired by a qualified microwave service technician trained by the manufacturer. It is particularly important that the oven door closes properly and that there is no damage to the:
 - 1)** door (bent)
 - 2)** door hinges (broken or loose)
 - 3)** door seals and sealing surfaces
- D.** The oven should not be adjusted or repaired by anyone other than a properly qualified microwave service technician trained by the manufacturer.

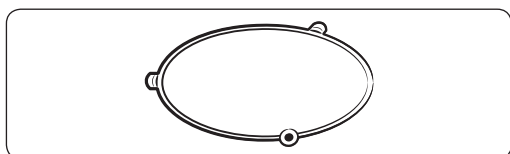
Samsung will charge a repair fee for replacing an accessory or repairing a cosmetic defect if the damage to the unit and/or damage to or loss of the accessory was caused by the customer. Items this stipulation covers include:

- A.** A dented, scratched, or broken door, handle, out-panel, or control panel.
- B.** A broken or missing tray, guide roller, coupler, or wire rack.
 - Use this appliance only for its intended purpose as described in this instruction manual. Warnings and Important Safety Instructions in this manual do not cover all possible conditions and situations that may occur. It is your responsibility to use common sense, caution, and care when installing, maintaining, and operating your appliance.
 - Because these following operating instructions cover various models, the characteristics of your microwave oven may differ slightly from those described in this manual and not all warning signs may be applicable. If you have any questions or concerns, contact your nearest service centre or find help and information online at www.samsung.com.
 - This microwave oven is supposed for heating food. It is intended for domestic home-use only. Do not heat any type of textiles or cushions filled with grains, which could cause burns and fire. The manufacturer cannot be held liable for damage caused by improper or incorrect use of the appliance.
 - Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possible result in a hazardous situation.

Installation

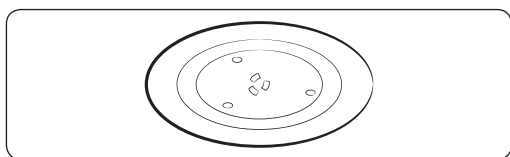
Accessories

Depending on the model that you have purchased, you are supplied with several accessories that can be used in a variety of ways.



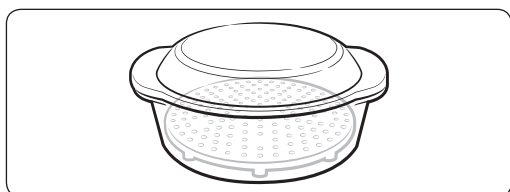
01 Roller ring, to be placed in the centre of the oven.

Purpose: The roller ring supports the turntable.



02 Turntable, to be placed on the roller ring with the centre fitting to the coupler.

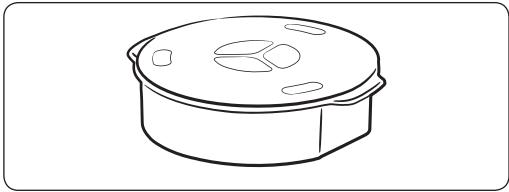
Purpose: The turntable serves as the main cooking surface; it can be easily removed for cleaning.



03 Glass steamer see page 36.

Purpose: The glass steamer when using healthy steam function.

Installation



04 Plate warming bowl see page 37 to 39.

Purpose: The plate warming bowl when using the plate warming function in warming mode.

IMPORTANT

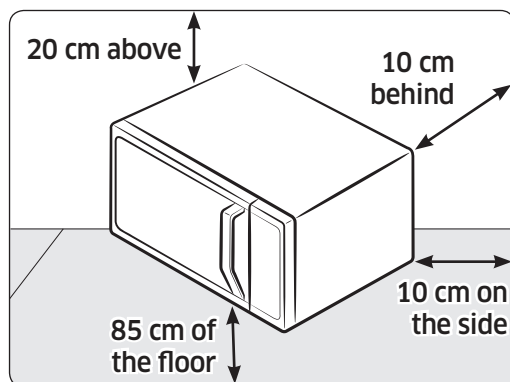
DO NOT operate the microwave oven without the roller ring and turntable.

IMPORTANT

DO NOT operate the **Microwave**, **Grill** and **Combi** mode with plate warming bowl. Only use for plate warming function.

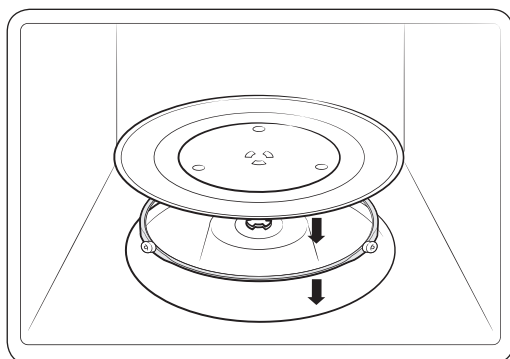
Operation Mode	Plate Warming 	MW 
Plate warming bowl	0	X

Installation site



- Select a flat, level surface approx. 85 cm above the floor. The surface must support the weight of the oven.
- Secure room for ventilation, at least 10 cm from the rear wall and both sides, and 20 cm from above.
- Do not install the oven in hot or damp surroundings, such as next to other microwave ovens or radiators.
- Conform to the power supply specifications of this oven. Use only approved extension cables if you need to use.
- Wipe the interior and the door seal with a damp cloth before using your oven for the first time.

Turntable



Remove all packing materials inside the oven. Install the roller ring and turntable. Check that the turntable rotates freely.

Maintenance

Cleaning

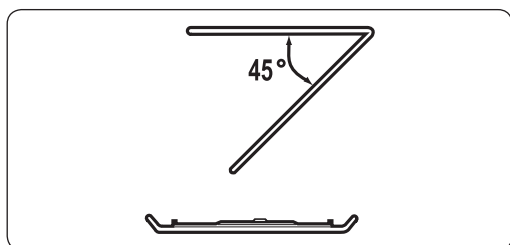
Clean the oven regularly to prevent impurities from building up on or inside the oven. Also pay special attention to the door, door sealing, and turntable and roller ring (applicable models only).

If the door won't open or close smoothly, first check if the door seals have built up impurities. Use a soft cloth in soapy water to clean both the inner and outer sides of the oven. Rinse and dry well.

To remove stubborn impurities with bad smells from inside the oven

1. With an empty oven, put a cup of diluted lemon juice on the centre of the turntable.
2. Heat the oven for 10 minutes at max power.
3. When the cycle is complete, wait until the oven cools down. Then, open the door and clean the cooking chamber.

To clean inside swing-heater models



To clean the upper area of the cooking chamber, lower the top heating element by 45° as shown. This will help clean the upper area. When done, reposition the top heating element.

CAUTION

- Keep the door and door sealing clean and ensure the door opens and closes smoothly. Otherwise, the oven's lifecycle may be shortened.
- Take caution not to spill water into the oven vents.
- Do not use any abrasive or chemical substances for cleaning.
- After each use of the oven, use a mild detergent to clean the cooking chamber after waiting for the oven to cool down.

Replacement (repair)

WARNING

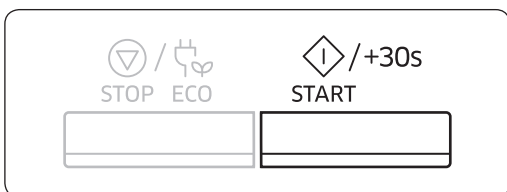
This oven has no user-removable parts inside. Do not try to replace or repair the oven yourself.

- If you encounter a problem with hinges, sealing, and/or the door, contact a qualified technician or a local Samsung service centre for technical assistance.
- If you want to replace the light bulb, contact a local Samsung service centre. Do not replace it yourself.
- If you encounter a problem with the outer housing of the oven, first unplug the power cord from the power source, and then contact a local Samsung service centre.

Care against an extended period of disuse

- If you don't use the oven for an extended period of time, unplug the power cord and move the oven to a dry, dust-free location. Dust and moisture that builds up inside the oven may affect the performance of the oven.

Quick look-up guide



If you want to cook some food.

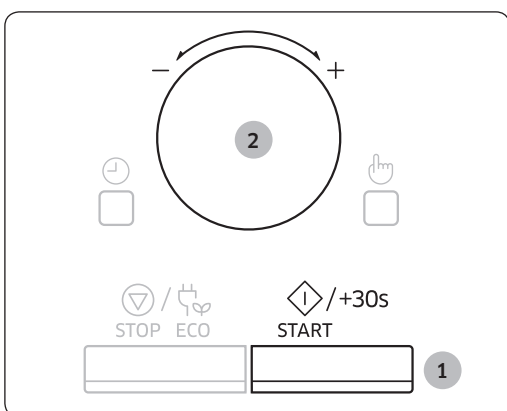
Place the food in the oven. Press the **START/+30s** button.

Result: Cooking starts. When it has finished.

- 1) The oven beeps 4 times.
- 2) The end reminder signal will beep 3 times (once every minute).
- 3) The current time is displayed again.

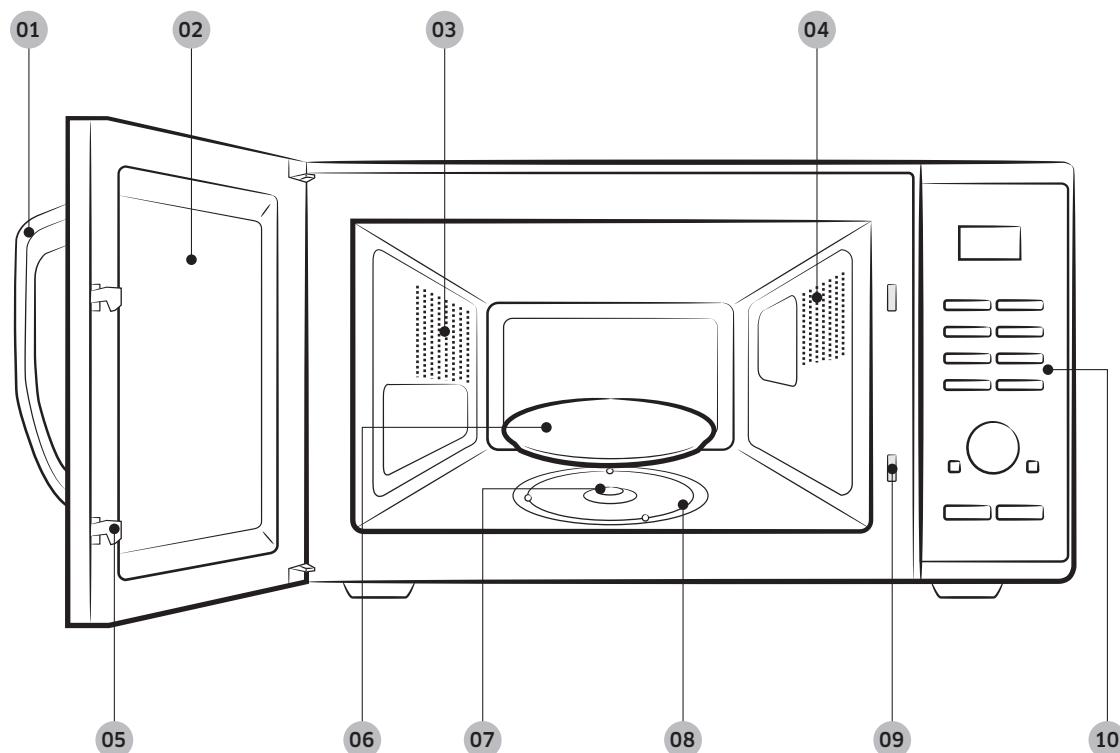
If you want to add an extra 30 seconds.

1. Press the **START/+30s** button one or more times for each extra 30 seconds that you wish to add.
2. By turning the **Dial Knob**, You can set the time as you want.



Oven features

Oven



01 Door handle
02 Door
03 Ventilation holes

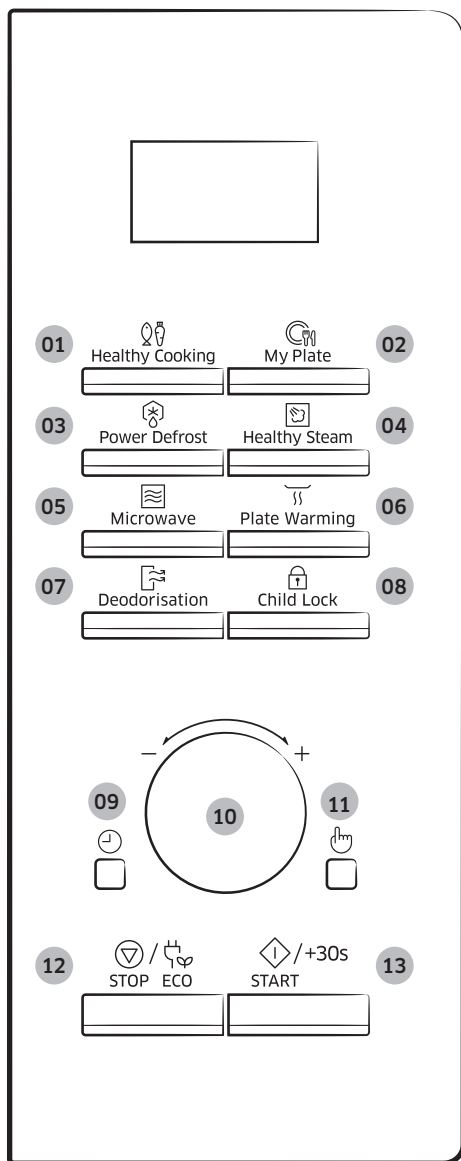
04 Light
05 Door latches
06 Turntable

07 Coupler
08 Roller ring
09 Safety interlock holes
10 Control panel

Oven features

Oven features

Control panel



- 01** Healthy Cooking Button
- 02** My Plate Button
- 03** Power Defrost Button
- 04** Healthy Steam Button
- 05** Microwave Button
- 06** Plate Warming Button
- 07** Deodorisation Button
- 08** Child Lock Button
- 09** Clock Button
- 10** Dial Knob (Weight/Serving/Time)
- 11** Select Button
- 12** Stop/Eco Button
- 13** Start/+30s Button

Oven use

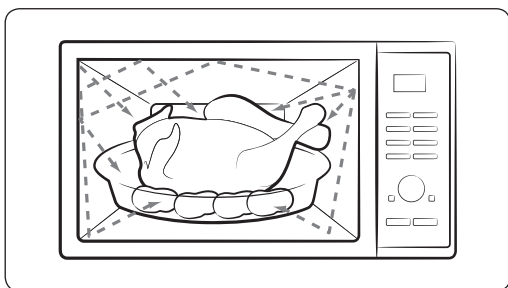
How a microwave oven works

Microwaves are high-frequency electromagnetic waves; the energy released enables food to be cooked or reheated without changing either the form or the colour.

You can use your microwave oven to:

- Defrost
- Reheat
- Cook

Cooking principle.



1. The microwaves generated by the magnetron reflected at cavity and are distributed uniformly as the food rotates on the turntable. The food is thus cooked evenly.
2. The microwaves are absorbed by the food up to a depth of about 1 inch (2.5 cm). Cooking then continues as the heat is dissipated within the food.
3. Cooking times vary according to the container used and the properties of the food:
 - Quantity and density
 - Water content
 - Initial temperature (refrigerated or not)

IMPORTANT

As the centre of the food is cooked by heat dissipation, cooking continues even when you have taken the food out of the oven. Standing times specified in recipes and in this booklet must therefore be respected to ensure:

- Even cooking of the food right to the centre.
- The same temperature throughout the food.

Oven use

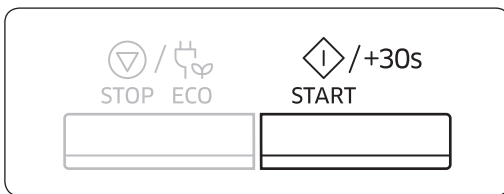
Checking that your oven is operating correctly

The following simple procedure enables you to check that your oven is working correctly at all times. If you are in doubt, refer to the section entitled "Troubleshooting" on the page 55 to 59.

NOTE

The oven must be plugged into an appropriate wall socket. The turntable must be in position in the oven. If a power level other than the maximum (100 % - 1000 W) is used, the water takes longer to boil.

Open the oven door by pulling the handle on the right side of the door.
Place a glass of water on the turntable.
Close the door.



Press the **START/+30s** button and set the time to 4 or 5 minutes, by pressing the **START/+30s** button the appropriate number of times.

Result: The oven heats the water for 4 or 5 minutes.
The water should then be boiling.

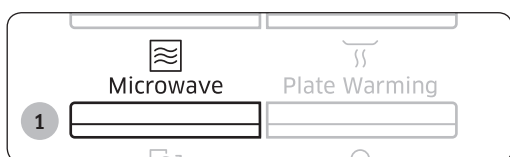
Cooking/Reheating

The following procedure explains how to cook or reheat food.


IMPORTANT

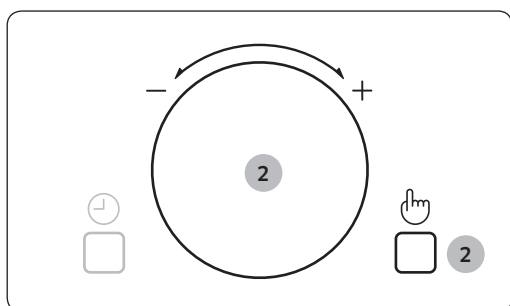
ALWAYS check your cooking settings before leaving the oven unattended.

Open the door. Place the food in the centre of the turntable. Close the door. Never switch the microwave oven on when it is empty.

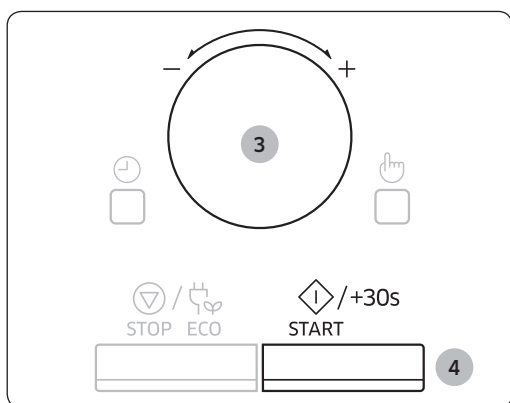


1. Press the **Microwave** button.

Result: The 1000 W (Maximum cooking power) indications are displayed:
 (microwave mode)



2. Select the appropriate power level by turning the **Dial Knob**. (Refer to the power level table.) And then press the **Select** button.



3. Set the cooking time by turning the **Dial Knob**.

Result: The cooking time is displayed.

4. Press the **START/+30s** button.

Result: The oven light comes on and the turntable starts rotating. Cooking starts and when it has finished.

- 1) The oven beeps 4 times.
- 2) The end reminder signal will beep 3 times (once every minute).
- 3) The current time is displayed again.

Oven use

Setting the time

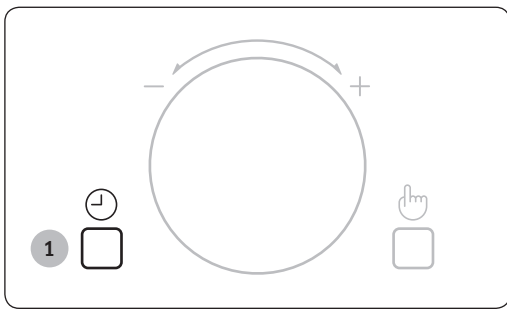
When power is supplied, “88:88” and then “12:00” is automatically displayed on the display. Please set the current time. The time can be displayed in either the 24-hour or 12-hour notation. You must set the clock:

- When you first install your microwave oven
- After a power failure

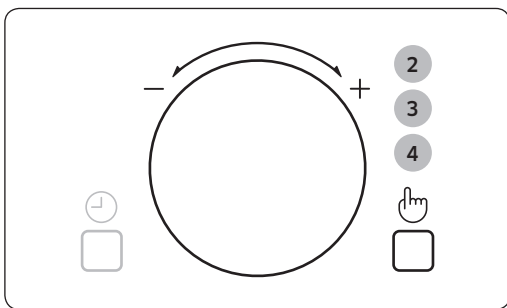
NOTE

Do not forget to reset the clock when you switch to and from summer and winter time.

1. Press the **Clock** button.

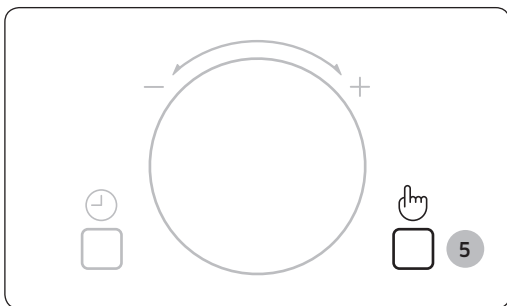


2. Set the 24-hour or 12-hour notation by turning the **Dial Knob**. And then press the **Select** button.
3. Turn the **Dial Knob** to set the hour. And then press the **Select** button.
4. Turn the **Dial Knob** to set the minute.



5. When the right time is displayed, press the **Select** button to start the clock.

Result: The time is displayed whenever you are not using the microwave oven.



Power levels and time variations

The power level function enables you to adapt the amount of energy dissipated and thus the time required to cook or reheat your food, according to its type and quantity. You can choose between six power levels.

Power level	Percentage	Output
FULL	100 %	1000 W
HIGH	85 %	850 W
MEDIUM HIGH	60 %	600 W
MEDIUM	45 %	450 W
MEDIUM LOW	30 %	300 W
DEFROST	18 %	180 W
LOW/KEEP WARM	10 %	100 W

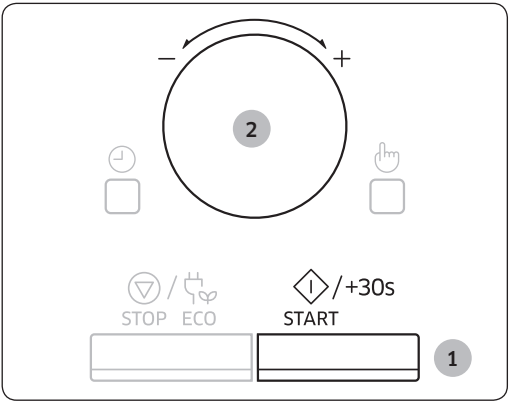
The cooking times given in recipes and in this booklet correspond to the specific power level indicated.

If you select a...	Then the cooking time must be...
Higher power level	Decreased
Lower power level	Increased

Adjusting the cooking time

You can increase the cooking time by pressing the **START/+30s** button once for each 30 seconds to be added.

- Check how cooking is progressing at any time simply by opening the door
- Increase the remaining cooking time



Method 1.

To increase the cooking time of your food during cooking, press the **START/+30s** button once for each 30 seconds that you wish to add.

- Example: To add three minutes, press the **START/+30s** button six times.

Method 2.

Just turning **Dial Knob** to adjust cooking time.

- To increase cooking time, turn to right and to decrease cooking time, turn to left.

Oven use

Stopping the cooking

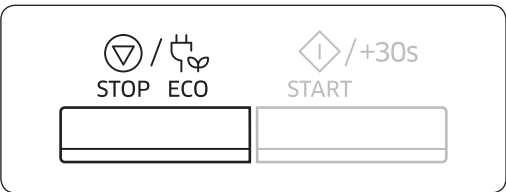
You can stop cooking at any time so that you can:

- Check the food
- Turn the food over or stir it
- Leave it to stand

To stop the cooking...	Then...
Temporarily	Temporarily : Open the door or press the STOP/ECO button once. Result: Cooking stops. To resume cooking, close the door again and press the START/+30s button.
Completely	Completely : Press the STOP/ECO button once. Result: Cooking stops. If you wish to cancel the cooking settings, press the STOP/ECO button again.

Setting the energy save mode

The oven has an energy save mode.



- Press the **STOP/ECO** button.
Result: Display off.
- To remove energy save mode, open the door or press the **STOP/ECO** button and then display shows current time. The oven is ready for use.

NOTE

Auto energy saving function

If you do not select any function when appliance is in the middle of setting or operating with temporary stop condition, function is canceled and clock will be displayed after 25 minutes.
Oven Lamp will be turned off after 5 minutes with door open condition.

Using the healthy cooking features

The **Healthy Cooking** features has 11 pre-programmed cooking times. You do not need to set either the cooking times or the power level.

You can adjust the size of the serving by turning the **Dial Knob**.

IMPORTANT

Use only recipients that are microwave-safe.

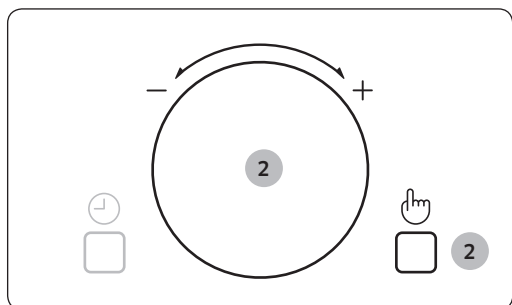
First, place the food in the centre of the turntable and close the door.

1. Press the **Healthy cooking** button.



2. Select the Vegetable & Grain or Poultry & Fish by turning the **Dial Knob**. And then press the **Select** button.

- 1 - Vegetable & Grain
- 2 - Poultry & Fish

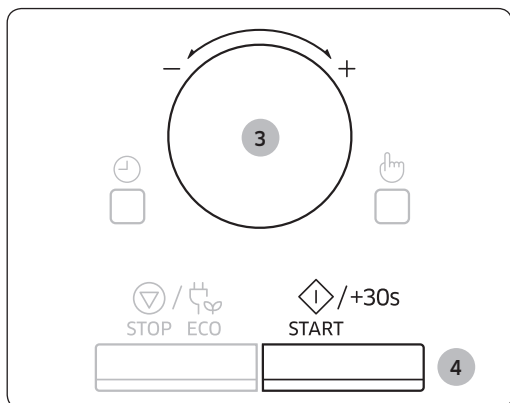


3. Select the type of food that you are cooking by turning the **Dial Knob**. (Refer to the table on the side.)

4. Press the **START/+30s** button.

Result: The food is cooked according to the pre-programmed setting selected.

- 1) The oven beeps 4 times.
- 2) The end reminder signal will beep 3 times (once every minute).
- 3) The current time is displayed again.



Oven use

The following table presents quantities and appropriate instructions about 11 pre-programmed cooking options. This is composed of Vegetable & Grain and Poultry & Fish.

IMPORTANT

Use oven gloves when taking out food.

1. Vegetable & Grain

Code/Food	Serving Size	Instructions
1-1 Green Beans	250 g	Rinse and clean green beans. Put them evenly into a glass bowl with lid. Add 30 ml (1 tbsp) water when cooking 250 g. Put bowl in the centre of turntable. Cook covered. Stir after cooking. Stand for 1-2 minutes.
1-2 Spinach	150 g	Rinse and clean spinach. Put into a glass bowl with lid. Do not add water. Put bowl in the centre of turntable. Cook covered. Stir after cooking. Stand for 1-2 minutes.
1-3 Corn on the Cob	500 g (2 pcs)	Rinse and clean corn on the cobs and put into an oval glass dish. Cover with microwave cling film and pierce film. Stand for 1-2 minutes.
1-4 Brown Rice (Parboiled)	250 g	Use a large glass ovenware dish with lid. Add double quantity of cold water (500 ml). Cook covered. Stir before standing time and add salt and herbs. Stand for 5-10 minutes.
1-5 Wholemeal Macaroni	250 g	Use a large glass ovenware dish with lid. Add 1 L hot boiling water, a pinch of salt and stir well. Cook uncovered. Cook covered. Stir before standing time and drain thoroughly afterwards. Stand for 1 minutes.
1-6 Quinoa	250 g	Use a large glass ovenware dish with lid. Add double quantity of cold water (500 ml). Cook covered. Stir before standing time and add salt and herbs. Stand for 1-3 minutes.
1-7 Bulgur	250 g	Use a large glass ovenware dish with lid. Add double quantity of cold water (500 ml). Cook covered. Stir before standing time and add salt and herbs. Stand for 2-5 minutes.

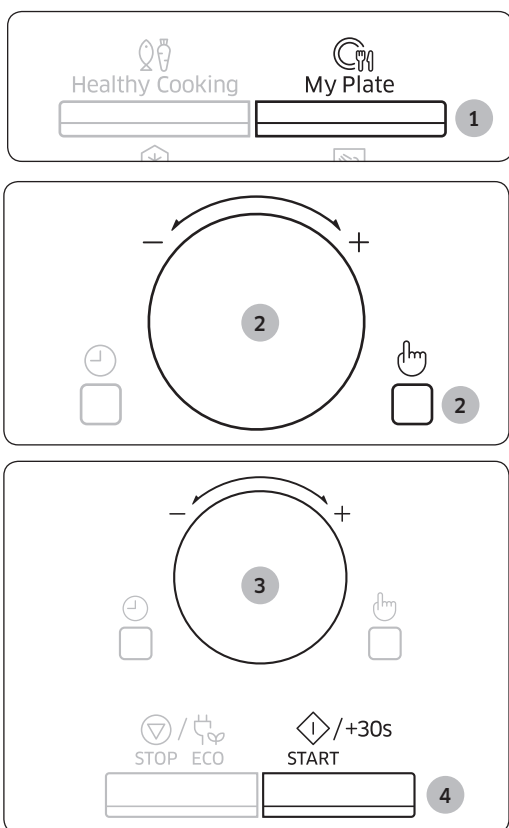
2. Poultry & Fish

Code/Food	Serving Size	Instructions
2-1 Turkey Breasts	300 g (2 pcs)	Rinse pieces and put on a ceramic plate. Cover with microwave cling film. Pierce film. Put dish on turntable. Stand for 2 minutes.
2-2 Fresh Fish Fillets	300 g (2 pcs)	Rinse fish and put on a ceramic plate, add 1 tbsp lemon juice. Cover with microwave cling film. Pierce film. Put dish on turntable. Stand for 1-2 minutes.
2-3 Fresh Prawns	250 g	Rinse prawns on a ceramic plate, add 1 tbsp lemon juice. Cover with microwave cling film. Pierce film. Put dish on turntable. Stand for 1-2 minutes.
2-4 Fresh Trout	400 g (1-2 fish)	Put 1- 2 fresh whole fish into an ovenproof dish. Add a pinch salt, 1 tbsp lemon juice and herbs. Cover with microwave cling film. Pierce film. Put dish on turntable. Stand for 2 minutes.

Oven use

Using the my plate features

The **My Plate** features has 2 pre-programmed cooking times. You do not need to set either the cooking times or the power level. You can adjust the number of servings by turning the **Dial Knob**. First, place the food in the centre of the turntable and close the door.



1. Press the **My Plate** button.
2. Select the type of food that you are cooking by turning the **Dial Knob**. And then press the **Select** button.
3. Select the size of the serving by turning the **Dial Knob**.
4. Press the **START/+30s** button.

Result: The food is cooked according to the preprogrammed setting selected.

- 1) The oven beeps 4 times.
- 2) The end reminder signal will beep 3 times (once every minute).
- 3) The current time is displayed again.

The following table presents the **My Plate** auto reheat programmes, quantities and appropriate instructions. Those programmes are running with microwave energy only.

Code/Food	Serving Size	Instructions
1 Chilled Ready Meal	300-350 g 400-450 g	Put meal on a ceramic plate and cover with microwave cling film. This programme is suitable for meals consisting of 3 components (e.g. meat with sauce, vegetables and a side dish like potatoes, rice or pasta). Stand for 2-3 minutes.
2 Chilled Vegetarian Meal	300-350 g 400-450 g	Put meal on a ceramic plate and cover with microwave cling film. This programme is suitable for meals consisting of 2 components (e.g. spaghetti with sauce or rice with vegetables). Stand for 2-3 minutes.

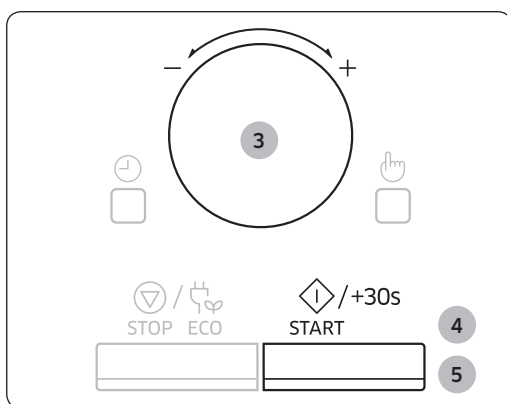
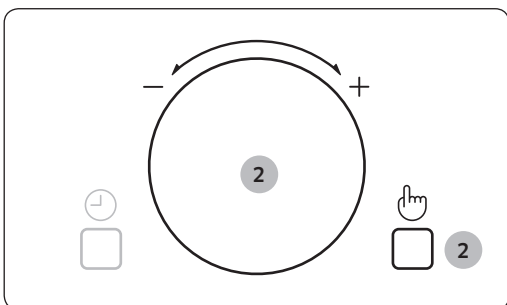
Using the power defrost features

The **Power Defrost** features enable you to defrost meat, poultry, fish, bread and cake. The defrost time and power level are set automatically. You simply select the programme and the weight.

NOTE

Use only containers that are microwave-safe.

Open the door. Place the frozen food on a ceramic in the centre of the turntable. Close the door.



1. Press the **Power Defrost** button.
2. Select the type of food that you are cooking by turning the **Dial Knob**. And then press the **Select** button.
3. Select the size of the serving by turning the **Dial Knob**. (Refer to the table on the side.)
4. Press the **START/+30s** button.

Result:

- Defrosting begins.
- The oven beeps through defrosting to remind you to turn the food over.

5. Press the **START/+30s** button again to finish defrosting.

Result:

- 1) The oven beeps 4 times.
- 2) The end reminder signal will beep 3 times (once every minute).
- 3) The current time is displayed again.

Oven use

The following table presents the various **Power Defrost** programmes, quantities and appropriate instructions.

Remove all kind of package material before defrosting. Place meat, poultry, fish and bread/ cake on a flat glass dish or ceramic plate.

Code/Food	Serving Size	Instructions
1 Meat	200-1500 g	Shield the edges with aluminium foil. Turn the meat over, when the oven beeps. This programme is suitable for beef, lamb, pork, steaks, chops, minced meat. Stand for 20-60 minutes.
2 Poultry	200-1500 g	Shield the leg and wing tips with aluminium foil. Turn the poultry over, when the oven beeps. This programme is suitable for whole chicken as well as for chicken portions. Stand for 20-60 minutes.
3 Fish	200-1500 g	Shield the tail of a whole fish with aluminium foil. Turn the fish over, when the oven beeps. This programme is suitable for whole fishes as well as for fish fillets..Stand for 20-50 minutes.
4 Bread/Cake	125-1000 g	Put bread on a piece of kitchen paper and turn over, as soon as the oven beeps. Place cake on a ceramic plate and if possible, turn over, as soon as the oven beeps. (Oven keeps operating and is stopped, when you open the door.) This programme is suitable for all kinds of bread, sliced or whole, as well as for bread rolls and baguettes. Arrange bread rolls in a circle. This programme is suitable for all kinds of yeast cake, biscuit, cheese cake and puff pastry. It is not suitable for short/crust pastry, fruit and cream cakes as well as for cake with chocolate topping. Stand for 5-20 minutes.

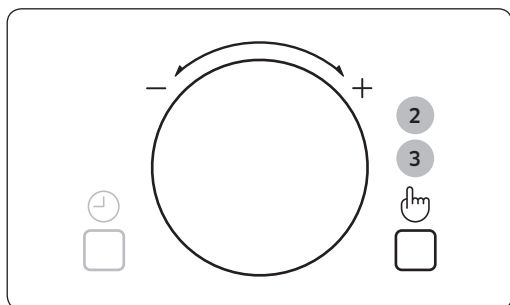
Using the healthy steam features

The **Healthy Steam** features has 17 pre-programmed cooking times. You do not need to set either the cooking times or the power level. You can adjust the number of servings by turning the **Dial Knob**. You can **Healthy Steam** cook with glass steamer.

First, place the glass steamer with food in the centre of the turntable.



1. Press the **Healthy Steam** button.

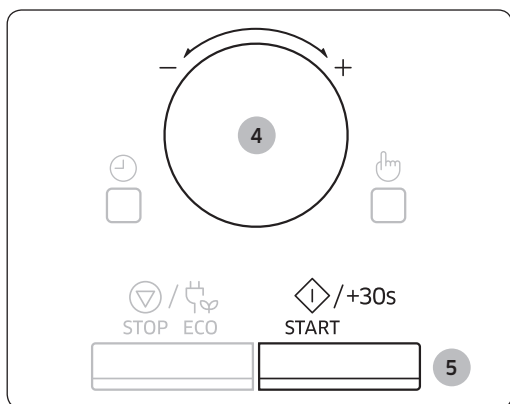


2. Select the Healthy or Oriental by turning the **Dial Knob**. And then press the **Select** button.

1 - Healthy

2 - Oriental

3. Select the type of food that you are cooking by turning the **Dial Knob**. And then press the **Select** button.



4. Select the size of the serving by turning the **Dial Knob**. (Refer to the table on the side.)

5. Press the **START/+30s** button.

Result: The food is cooked according to the preprogrammed setting selected.

1) The oven beeps 4 times.

2) The end reminder signal will beep 3 times (once every minute).

3) The current time is displayed again.

IMPORTANT

Use only recipients that are microwave-safe.

Oven use

The following table presents quantities and appropriate instructions about 17 preprogrammed cooking options.

IMPORTANT

Use oven gloves when taking out food.

1. Healthy

Code/Food	Serving Size	Instructions
1-1 Broccoli Florets	250 g 500 g	Rinse and clean fresh broccoli and prepare florets. Add 100 ml water into the glass steamer. Put the broccoli on the insert tray and place in the glass steamer. Cover with lid. After cooking, stand for 2-3 minutes.
1-2 Sliced Carrots	250 g 500 g	Rinse and clean fresh carrots. Add 100 ml water into the glass steamer. Put the carrots on the insert tray and place in the glass steamer. Cover with lid. After cooking, stand for 2-3 minutes.
1-3 Cauliflower Florets	250 g 500 g	Rinse and clean fresh cauliflowers and prepare florets. Add 100 ml water into the glass steamer. Put the cauliflowers on the insert tray and place in the glass steamer. Cover with lid. After cooking, stand for 2-3 minutes.
1-4 Cubed Pumpkin	250 g 500 g	Weigh the fresh pumpkins, washing and cutting into similar sizes or cubes. Add 100 ml water into the glass steamer. Put the pumpkins on the insert tray and place in the glass steamer. Cover with lid. After cooking, stand for 2-3 minutes.
1-5 Peeled Potatoes	250 g 500 g	Rinse and peel the potatoes and cut into a similar size. Add 100 ml water into the glass steamer. Put the potatoes on the insert tray and place in the glass steamer. Cover with lid. After cooking, stand for 2-3 minutes.
1-6 Frozen Vegetable	250 g 500 g	Add 100 ml water into the glass steamer. Put the frozen vegetable on the insert tray and place in the glass steamer. Cover with lid. After cooking, stand for 2-3 minutes.
1-7 Fruit Compote	400 g	Weigh the fresh fruits (e.g. apples, pears, plums, apricots, mangoes or pineapple) after peeling, washing and cutting into similar sizes or cubes. Add 100 ml water into the glass steamer. Put fruits on the insert tray and place in the glass steamer. Cover with lid. After cooking, stand for 2-3 minutes.
1-8 White Rice	250 g	Put the white rice into the glass steamer. Add 500 ml cold water. Cover with lid. After cooking, stand for 5 minutes.

Code/Food	Serving Size	Instructions
1-9 Steamed Beef	250 g 500 g	Weigh the minced beef and make a ball shape (each Ø25 mm). Add 100 ml water into the glass steamer. Put the beef on the insert tray and place in the glass steamer. Cover with lid. After cooking, stand for 2-3 minutes.
1-10 Salmon Fillets	300 g 600 g	Rinse fish and add 1 tbsp lemon juice. Add 100 ml water into the glass steamer. Put the salmon fillets on the insert tray and place in the glass steamer. Cover with lid. After cooking, stand for 2-3 minutes.
1-11 Chicken Breasts	300 g 600 g	Rinse pieces and snick on surface of skin. Add 100 ml water into the glass steamer. Put the chicken breasts on the insert tray and place in the glass steamer. Cover with lid. After cooking, stand for 2-3 minutes.

2. Oriental

Code/Food	Serving Size	Instructions
2-1 Sliced Chicken Porridge	650 g	Cut the 150 g chicken thigh into slices, mix with corn starch in a bowl. Add 400 ml water and chicken stock into glass steamer. Put chicken mixture and 100 g swollen rice into glass steamer. Cover with lid. After cooking, stir and stand for 2-3 minutes.
2-2 Steamed White Fish	250 g 500 g	Rinse the cod under cold water. Sprinkle with 1 teaspoon salt and a few grind of pepper. Drizzle with 1 tbsp soy sauce and refrigerate for 30 minutes. Add 100 ml water into the glass steamer. Arrange 4 fillets in a single layer on the insert tray and place in the glass steamer. Cover with lid. After cooking, stand for 2-3 minutes.
2-3 Steamed Dumpling	300 g	Add 100 ml water into the glass steamer. Put the frozen dumpling on the insert tray and place in the glass steamer. Cover with lid. After cooking, stand for 2-3 minutes.
2-4 Green, Leafy Vegetable	125 g 250 g	Add 100 ml water into the glass steamer. Rinse the green, leafy vegetable. Put them on the inset tray and place in the glass steamer. Cover with lid. After cooking, stand for 2-3 minutes.
2-5 Steamed Eggs	350 g	Put 3 eggs, 250 ml water, chicken stock, a pinch of salt, and 10 ml oil in the glass steamer. Stir slowly with spoon. Cover with lid. After cooking, stand for 2-3 minutes.
2-6 Steamed Prawns	300 g	Add 100 ml water into the glass steamer. Rinse the Fresh prawns. Put them on the inset tray and place in the glass steamer. Cover with lid. After cooking, stand for 2-3 minutes.

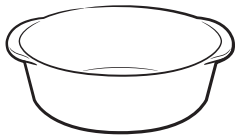
Oven use

Glass steamer cooking guide

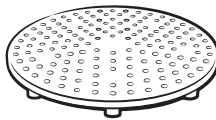
The Glass Steamer is based on the principle of steam cooking, and is designed for fast, healthy cooking in your Samsung Microwave oven.

This accessory is ideal for cooking rice, pasta, vegetables, etc. in record time, while preserving their nutritional values.

The Microwave Glass steamer set is made up of 3 items:



Bowl



Silicon plate



Lid

All parts withstand temperatures from -20 °C to 200 °C.

Suitable for freezer storage. Can also be used separately or together.

Conditions of use:

👉 IMPORTANT

Do not use:

- clean with wet towel or place on a wet surface when the glass is hot.
- place on a direct flame.

👉 IMPORTANT

Wash all parts well in soapy water before first use.

👉 IMPORTANT

To find out auto cooking, please refer to the "Using the healthy steam features" page.

👉 IMPORTANT

Take caution when removing the Glass Steamer because the handle becomes very hot. Make sure to use oven gloves.

👉 IMPORTANT

By the time cooking is complete, the Glass Steamer is filled with steam, causing a risk of burns. Do not put your face close to the container, and make sure to use oven gloves when taking off the lid.

Maintenance:

👉 IMPORTANT

Your steamer can be washed in a dishwasher.

👉 IMPORTANT

When washing by hand, use hot water and washing-up liquid. Do not use abrasive pads.

👉 IMPORTANT

Some foods (such as tomato) may discolour the plastic. This is normal and not a manufacturing fault.

Using the plate warming features

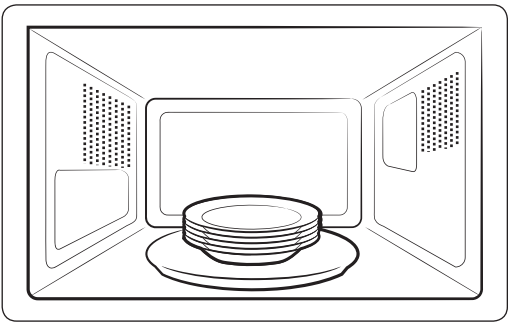
You can serve perfectly warmed dishes with the plate warming feature. Use this function to warm plates a hot or comfortable temperature. You can select warming temperature either hot or mild by turning the **Dial Knob**.

(Refer to the previous page for instructions.)

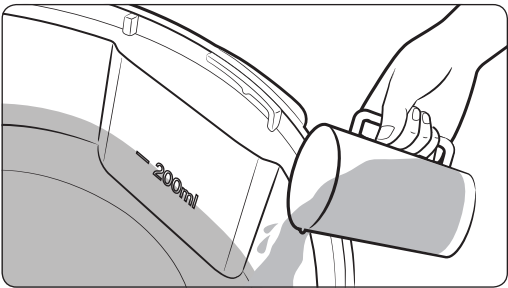
- 1. Hot
- 2. Mild

Recommend Menu

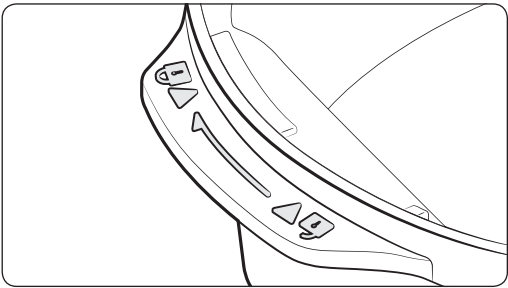
Hot	Lasagne, Soup, Gratin, Casserole, Pizza, Steak (Well done), Bacon, Fish dishes, Dry cakes
Mild	Pie, Bread, Egg Dishes, Steak (Rare or Midium rare)



- 1. Place the plates in the centre of the turntable.
(Maximum Plates : 5 pcs)

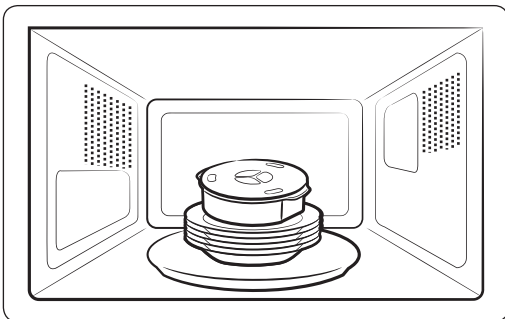


- 2. Fill with water following guide line (water level) inside the plate warming bowl.
(The line is about 200 ml.)

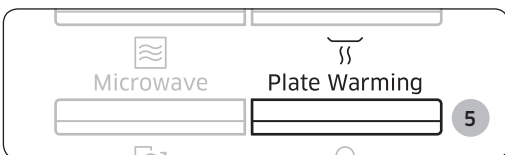


- 3. Cover the plate warming bowl with lid.
And then screw it toward "Lock".

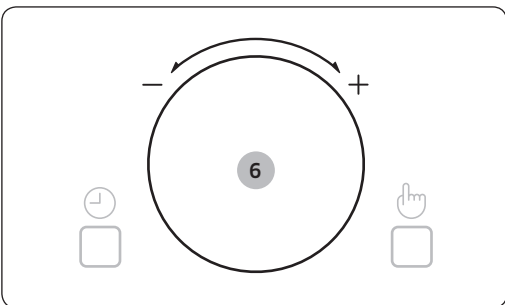
Oven use



4. Put the plate warming bowl on the plates.



5. Press the **Plate Warming** button.



6. Select the Hot & Mild by turning the **Dial Knob**.

- 1 - Hot
- 2 - Mild



7. Press the **START/+30s** button.

Result: The food is cooked according to the preprogrammed setting selected.

- 1) The oven beeps 4 times.
- 2) The end reminder signal will beep 3 times (once every minute).
- 3) The current time is displayed again.

IMPORTANT

Use normal water only, and no distilled water.

IMPORTANT

Do not use plate warming bowl for cooking. Plate Warming Bowl only can be used during "Plate Warming" mode.

IMPORTANT

Use only Plates that are microwave-safe.

IMPORTANT



Do not use this function without water.

IMPORTANT

Use oven gloves when taking out plates & plate warming bowl.

IMPORTANT

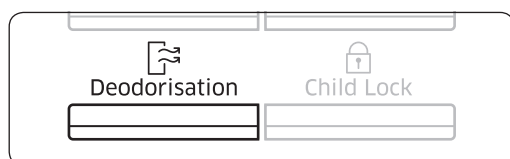
DO NOT operate the **Microwave, Grill** and **Combi** mode with plate warm only use for Plate warming function in Warming mode.

Operation Mode	Plate Warming 	MW 
Plate warming bowl	O	X

Using the deodorisation features

Use this features after cooking odorous food or when there is a lot of smoke in the oven interior.

First clean the oven interior.



NOTE

The deodorisation time has been specified as 5 minutes. It increases by 30 seconds whenever the **START/+30s** button is pressed.

NOTE

The maximum deodorisation time is 15 minutes.

Oven use

Using the child lock features

Your microwave oven is fitted with a special child lock programme, which enables the oven to be “locked” so that children or anyone unfamiliar with it cannot operate it accidentally.



1. Press the **Child Lock** button at the 3 second.

Result:

- The oven is locked (no functions can be selected).
- The display shows “L”.

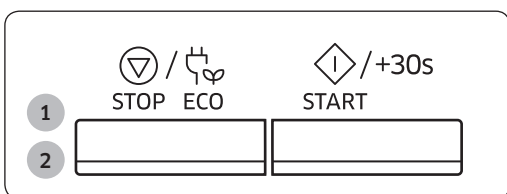


2. To unlock the oven, press the **Child Lock** button at the 3 second.

Result: The oven can be used normally.

Switching the beeper off

You can switch the beeper off whenever you want.



1. Press the **START/+30s** and **STOP/ECO** button at the same time.

Result: The oven does not beep to indicate the end of a function.

2. To switch the beeper back on, press the **START/+30s** and **STOP/ECO** button again at the same time.

Result: The oven operates normally.

Cookware guide

To cook food in the microwave oven, the microwaves must be able to penetrate the food, without being reflected or absorbed by the dish used.

Care must therefore be taken when choosing the cookware. If the cookware is marked microwave-safe, you do not need to worry.

The following table lists various types of cookware and indicates whether and how they should be used in a microwave oven.

Cookware	Microwave-safe	Comments
Aluminum foil	✓✗	Can be used in small quantities to protect areas against overcooking. Arcing can occur if the foil is too close to the oven wall or if too much foil is used.
Crust plate	✓	Do not preheat for more than 8 minutes.
China and earthenware	✓	Porcelain, pottery, glazed earthenware and bone china are usually suitable, unless decorated with a metal trim.
Disposable polyester cardboard dishes	✓	Some frozen foods are packaged in these dishes.
Fast-food packaging		
• Polystyrene cups containers	✓	Can be used to warm food. Overheating may cause the polystyrene to melt.
• Paper bags or newspaper	✗	May catch fire.
• Recycled paper or metal trims	✗	May cause arcing.
Glassware		
• Oven-to-tableware	✓	Can be used, unless decorated with a metal trim.
• Fine glassware	✓	Can be used to warm foods or liquids. Delicate glass may break or crack if heated suddenly.
• Glass jars	✓	Must remove the lid. Suitable for warming only.
Metal		
• Dishes	✗	May cause arcing or fire.
• Freezer bag twist ties	✗	

(continued)

Cookware guide

Cookware	Microwave-safe	Comments
Paper <ul style="list-style-type: none"> • Plates, cups, napkins and kitchen paper • Recycled paper 	✓	For short cooking times and warming. Also to absorb excess moisture. May cause arcing.
Plastic <ul style="list-style-type: none"> • Containers 	✓	Particularly if heat-resistant thermoplastic. Some other plastics may warp or discolour at high temperatures. Do not use Melamine plastic.
<ul style="list-style-type: none"> • Cling film 	✓	Can be used to retain moisture. Should not touch the food. Take care when removing the film as hot steam will escape.
<ul style="list-style-type: none"> • Freezer bags 	✓X	Only if boilable or oven-proof. Should not be airtight. Prick with a fork, if necessary.
Wax or grease-proof paper	✓	Can be used to retain moisture and prevent spattering.

✓ : Recommended

✓X : Use caution

X : Unsafe

Cooking guide

Microwaves

Microwave energy actually penetrates food, attracted and absorbed by its water, fat and sugar content.

The microwaves cause the molecules in the food to move rapidly. The rapid movement of these molecules creates friction and the resulting heat cooks the food.

Cooking

Cookware for microwave cooking:

Cookware must allow microwave energy to pass through it for maximum efficiency. Microwaves are reflected by metal, such as stainless steel, aluminium and copper, but they can penetrate through ceramic, glass, porcelain and plastic as well as paper and wood. So food must never be cooked in metal containers.

Food suitable for microwave cooking:

Many kinds of food are suitable for microwave cooking, including fresh or frozen vegetables, fruit, pasta, rice, grains, beans, fish, and meat. Sauces, custard, soups, steamed puddings, preserves, and chutneys can also be cooked in a microwave oven. Generally speaking, microwave cooking is ideal for any food that would normally be prepared on a hob. Melting butter or chocolate, for example (see the chapter with tips, techniques and hints).

Covering during cooking

To cover the food during cooking is very important, as the evaporated water rises as steam and contributes to cooking process. Food can be covered in different ways: e.g. with a ceramic plate, plastic cover or microwave suitable cling film.

Standing times

After cooking is over food the standing time is important to allow the temperature to even out within the food.

Cooking guide

Cooking Guide for frozen vegetables

Use a suitable glass pyrex bowl with lid. Cook covered for the minimum time – see table. Continue cooking to get the result you prefer.
Stir twice during cooking and once after cooking. Add salt, herbs or butter after cooking. Cover during standing time.

Food	Serving size (g)	Power (W)	Time (min.)
Spinach	150	600	5-6
	Instructions Add 15 ml (1 tbsp) cold water. Stand for 2-3 minutes.		
Broccoli	300	600	8-9
	Instructions Add 30 ml (2 tbsp) cold water. Stand for 2-3 minutes.		
Peas	300	600	7-8
	Instructions Add 15 ml (1 tbsp) cold water. Stand for 2-3 minutes.		
Green beans	300	600	7½-8½
	Instructions Add 30 ml (2 tbsp) cold water. Stand for 2-3 minutes.		
Mixed vegetables (carrots, peas, corn)	300	600	7-8
	Instructions Add 15 ml (1 tbsp) cold water. Stand for 2-3 minutes.		
Mixed vegetables (chinese style)	300	600	7½-8½
	Instructions Add 15 ml (1 tbsp) cold water. Stand for 2-3 minutes.		

Cooking guide for fresh vegetables

Use a suitable glass pyrex bowl with lid. Add 30-45 ml cold water (2-3 tbsp) for every 250 g unless another water quantity is recommended – see table. Cook covered for the minimum time – see table. Continue cooking to get the result you prefer. Stir once during and once after cooking. Add salt, herbs or butter after cooking. Cover during a standing time of 3 minutes.

Hint: Cut the fresh vegetables into even sized pieces. The smaller they are cut, the quicker they will cook.

Food	Serving size (g)	Power (W)	Time (min.)
Broccoli	250	1000	4-5
	500		7-8
Instructions Prepare even sized florets. Arrange the stems to the centre. Stand for 3 minutes.			
Brussels sprouts	250	1000	6-6½
	Instructions Add 60-75 ml (4-5 tbsp) water. Stand for 3 minutes.		
Carrots	250	1000	4½-5
	Instructions Cut carrots into even sized slices. Stand for 3 minutes.		
Cauliflower	250	1000	5-5½
	500		7½-8½
Instructions Prepare even sized florets. Cut big florets into halves. Arrange stems to the centre. Stand for 3 minutes.			
Courgettes	250	1000	4-4½
	Instructions Cut courgettes into slices. Add 30 ml (2 tbsp) water or a knob of butter. Cook until just tender. Stand for 3 minutes.		
Egg plants	250	1000	3½-4
	Instructions Cut egg plants into small slices and sprinkle with 1 tbsp lemon juice. Stand for 3 minutes.		

(continued)

Cooking guide

Food	Serving size (g)	Power (W)	Time (min.)
Leeks	250	1000	4-4½
	Instructions Cut leeks into thick slices. Stand for 3 minutes.		
Mushrooms	125 250	1000	1½-2 2½-3
	Instructions Prepare small whole or sliced mushrooms. Do not add any water. Sprinkle with lemon juice. Spice with salt and pepper. Drain before serving. Stand for 3 minutes.		
Onions	250	1000	5-5½
	Instructions Cut onions into slices or halves. Add only 15 ml (1 tbsp) water. Stand for 3 minutes.		
Pepper	250	1000	4½-5
	Instructions Cut pepper into small slices. Stand for 3 minutes.		
Potatoes	250 500	1000	4-5 7-8
	Instructions Weigh the peeled potatoes and cut them into similar sized halves or quarters. Stand for 3 minutes.		
Turnip cabbage	250	1000	5½-6
	Instructions Cut turnip cabbage into small cubes. Stand for 3 minutes.		

Cooking guide for rice and pasta

Rice: Use a large glass pyrex bowl with lid – rice doubles in volume during cooking. Cook covered. After the cooking time is over, stir before standing time and salt or add herbs and butter. Remark: the rice may not have absorbed all water after the cooking time is finished.

Pasta: Use a large glass pyrex bowl. Add boiling water, a pinch of salt and stir well. Cook uncovered. Stir occasionally during and after cooking. Cover during standing time and drain thoroughly afterwards.

Food	Serving size (g)	Power (W)	Time (min.)
White rice (parboiled)	250	1000	15-16
	375		17½-18½
Instructions Add 500 ml cold water.(250 g), Add 750 ml cold water.(375 g) Stand for 5 minutes.			
Brown rice (parboiled)	250	1000	20-21
	375		22-23
Instructions Add 500 ml cold water.(250 g), Add 750 ml cold water.(375 g) Stand for 5 minutes.			
Mixed rice (rice + wild rice)	250	1000	16-17
	Instructions Add 500 ml cold water. Stand for 5 minutes.		
Mixed corn (rice + grain)	250	1000	17-18
	Instructions Add 400 ml cold water. Stand for 5 minutes.		
Pasta	250	1000	10-11
	Instructions Add 1000 ml hot water. Stand for 5 minutes.		

Cooking guide

Reheating

Your microwave oven will reheat food in a fraction of the time that conventional ovens hobs normally take.

Use the power levels and reheating times in the following chart as a guide. The times in the chart consider liquids with a room temperature of about +18 to +20 °C or a chilled food with a temperature of about +5 to +7 °C.

Arranging and covering

Avoid reheating large items such as joint of meat – they tend to overcook and dry out before the centre is piping hot. Reheating small pieces will be more successful.

Power levels and stirring

Some foods can be reheated using 1000 W power while others should be reheated using 600 W, 450 W or even 300 W.

Check the tables for guidance. In general, it is better to reheat food using a lower power level, if the food is delicate, in large quantities, or if it is likely to heat up very quickly (mince pies, for example).

Stir well or turn food over during reheating for best results. When possible, stir again before serving.

Take particular care when heating liquids and baby foods. To prevent eruptive boiling of liquids and possible scalding, stir before, during and after heating. Keep them in the microwave oven during standing time. We recommend putting a plastic spoon or glass stick into the liquids. Avoid overheating (and therefore spoiling) the food. It is preferable to underestimate cooking time and add extra heating time, if necessary.

Heating and standing times

When reheating food for the first time, it is helpful to make a note of the time taken – for future reference.

Always make sure that the reheated food is piping hot throughout.

Allow food to stand for a short time after reheating – to let the temperature even out. The recommended standing time after reheating is 2-4 minutes, unless another time is recommended in the chart.

Take particular care when heating liquids and baby food. See also the chapter with the safety precautions.

Reheating liquids

Always allow a standing time of at least 20 seconds after the oven has been switched off to allow the temperature to even out. Stir during heating, if necessary, and ALWAYS stir after heating. To prevent eruptive boiling and possible scalding, you should put a spoon or glass stick into the beverages and stir before, during and after heating.

Reheating baby food

Baby food:

Empty into a deep ceramic plate. Cover with plastic lid. Stir well after reheating! Let stand for 2-3 minutes before serving. Stir again and check the temperature. Recommended serving temperature: between 30-40 °C.

Baby milk:

Pour milk into a sterilised glass bottle. Reheat uncovered. Never heat a baby's bottle with teat on, as the bottle may explode if overheated. Shake well before standing time and again before serving ! Always carefully check the temperature of baby milk or food before giving it to the baby. Recommended serving temperature: ca. 37 °C.

Remark:

Baby food particularly needs to be checked carefully before serving to prevent burns. Use the power levels and times in the next table as a guide lines for reheating.

Reheating liquids and food

Use the power levels and times in this table as a guide lines for reheating.

Food	Serving size	Power (W)	Time (min.)
Drinks (coffee, tea and water)	150 ml (1 cup)	1000	1-1½
	300 ml (2 cups)		2-2½
	450 ml (3 cups)		3-3½
	600 ml (4 cups)		3½-4
	Instructions Pour into cups and reheat uncovered: 1 cup in the centre, 2 cups opposite of each other, 3 cups in a circle. Keep in microwave oven during standing time and stir well. Stand for 1-2 minutes.		
Soup (chilled)	250 g	1000	2½-3
	350 g		3-3½
	450 g		3½-4
	550 g		4½-5
	Instructions Pour into a deep ceramic plate or deep ceramic bowl. Cover with plastic lid. Stir well after reheating. Stir again before serving. Stand for 2-3 minutes.		

(continued)

Cooking guide

Food	Serving size	Power (W)	Time (min.)
Stew (chilled)	350 g	600	4½-5½
	Instructions Put stew in a deep ceramic plate. Cover with plastic lid. Stir occasionally during reheating and again before standing and serving. Stand for 2-3 minutes.		
Pasta with sauce (chilled)	350 g	600	3½-4½
	Instructions Put pasta (e.g. spaghetti or egg noodles) on a flat ceramic plate. Cover with microwave cling film. Stir before serving. Stand for 3 minutes.		
Filled pasta with sauce (chilled)	350 g	600	4-5
	Instructions Put filled pasta (e.g. ravioli, tortellini) in a deep ceramic plate. Cover with plastic lid. Stir occasionally during reheating and again before standing and serving. Stand for 3 minutes.		
Plated meal (chilled)	350 g 450 g	600	4-6 5-7
	Instructions Plate a meal of 2-3 chilled components on a ceramic dish. Cover with microwave cling-film. Stand for 3 minutes.		
Frozen meal (lasagne)	400 g	450	18-20
	Instructions Pierce film and put the frozen ready meal on turntable. Stand for 3-4 minutes.		

Reheating baby food and milk

Use the power levels and times in this table as guide lines for reheating.

Food	Serving size	Power (W)	Time (sec.)
Baby food (vegetables + meat)	190 g	600	30
	Instructions Empty into ceramic deep plate. Cook covered. Stir after cooking time. Before serving, stir well and check the temperature carefully. Stand for 2-3 minutes.		
Baby porridge (grain + milk + fruit)	190 g	600	20
	Instructions Empty into ceramic deep plate. Cook covered. Stir after cooking time. Before serving, stir well and check the temperature carefully. Stand for 2-3 minutes.		
Baby milk	100 ml 200 ml	300	30-40 1 min. to 1 min. 10 sec.
	Instructions Stir or shake well and pour into a sterilised glass bottle. Place into the centre of turn-table. Cook uncovered. Shake well and stand for at least 3 minutes. Before serving, shake well and check the temperature carefully.		

Cooking guide

Defrosting

Microwaves are an excellent way of defrosting frozen food. Microwaves gently defrost frozen food in a short period of time. This can be of great advantage, if unexpected guests suddenly show up.

Frozen poultry must be thoroughly thawed before cooking. Remove any metal ties and take it out of any wrapping to allow thawed liquid to drain away.

Put the frozen food on a dish without cover. Turn over half way, drain off any liquid and remove any giblets as soon as possible.

Check the food occasionally to make sure that it does not feel warm.

If smaller and thinner parts of the frozen food start to warm up, they can be shield by wrapping very small strips of aluminium foil around them during defrosting.

Should poultry start to warm up on the outer surface, stop thawing and allow it to stand for 20 minutes before continuing.

Leave the fish, meat and poultry to stand in order to complete defrosting. The standing time for complete defrosting will vary depending on the quantity defrosted. Please refer to the table below.

Hint: Flat food defrosts better than thick and smaller quantities need less time than bigger ones. Remember this hint while freezing and defrosting food.

For defrosting of frozen food with a temperature of about -18 to -20 °C, use the following table as a guide.

Food		Serving size (g)	Power (W)	Time (min.)
Meat	Minced meat	250	180	6-7
		500		9-12
	Pork steaks	250	180	5-7
	Instructions Place the meat on turntable. Shield thinner edges with aluminium foil. Turn over after half of defrosting time! Stand for 15-30 minutes.			
Poultry	Chicken pieces	500 (2 pcs)	180	14-15
	Whole chicken	1200	180	32-34
	Instructions First, put chicken pieces first skin-side down, whole chicken first breast-side-down on a flat ceramic plate. Shield the thinner parts like wings and ends with aluminium foil. Turn over after half of defrosting time! Stand for 15-60 minutes.			

	Food	Serving size (g)	Power (W)	Time (min.)
Fish	Fish fillets	200	180	6-7
	Whole fish	400	180	11-13
	Instructions Put frozen fish in the middle of a flat ceramic plate. Arrange the thinner parts under the thicker parts. Shield narrow ends of fillets and tail of whole fish with aluminium foil. Turn over after half of defrosting time! Stand for 10-25 minutes.			
Fruit	Berries	300	180	6-7
	Instructions Spread fruit on a flat, round glass dish (with a large diameter). Stand for 5-10 minutes.			
Bread	Bread rolls	2 pcs	180	1-1½
	(each ca. 50 g)	4 pcs		2½-3
	Toast/Sandwich	250	180	4-4½
	German bread	500	180	7-9
	(Wheat + Rye Flour)			
	Instructions Arrange rolls in a circle or bread horizontally on kitchen paper in the middle of turntable. Turn over after half of defrosting time! Stand for 5-20 minutes.			

Cooking guide

Tips and tricks

Melting crystallized honey

Put 20 g crystallized honey into a small deep glass dish.
Heat for 20-30 seconds using 300 W, until honey is melted.

Melting gelatine

Lay dry gelatine sheets (10 g) for 5 minutes into cold water.
Put drained gelatine into a small glass pyrex bowl.
Heat for 1 minute using 300 W.
Stir after melting.

Cooking glaze/icing (for cake and gateaux)

Mix instant glaze (approximately 14 g) with 40 g sugar and 250 ml cold water.
Cook uncovered in a glass pyrex bowl for 3½ to 4½ minutes using 900 W, until glaze/icing is transparent.
Stir twice during cooking.

Cooking jam

Put 600 g fruits (for example mixed berries) in a suitable sized glass pyrex bowl with lid. Add 300 g preserving sugar and stir well.
Cook covered for 10-12 minutes using 900 W. Stir several times during cooking.
Empty directly into small jam glasses with twist-off lids.
Stand on lid for 5 minutes.

Cooking pudding/ custard

Mix pudding powder with sugar and milk (500 ml) by following the manufacturers instructions and stir well. Use a suitable sized glass pyrex bowl with lid. Cook covered for 6½ to 7½ minutes using 900 W. Stir several times well during cooking.

Browning almond slices

Spread 30 g sliced almonds evenly on a medium sized ceramic plate.
Stir several times during browning for 3½ to 4½ minutes using 600 W.
Let it stand for 2-3 minutes in the oven. Use oven gloves while taking out!

Troubleshooting

Troubleshooting

If you have any of the problems listed below try the solutions given.

Problem	Cause	Action
General		
The buttons cannot be pressed properly.	Foreign matter may be caught between the buttons.	Remove the foreign matter and try again.
	For touch models: Moisture is on the exterior.	Wipe the moisture from the exterior.
	Child lock is activated.	Deactivate Child lock.
The time is not displayed.	Power is not supplied.	Make sure power is supplied.
	The Eco (power-saving) function is set.	Turn off the Eco function.
The oven does not work.	Power is not supplied.	Make sure power is supplied.
	The door is open.	Close the door and try again.
	The door open safety mechanisms are covered in foreign matter.	Remove the foreign matter and try again.
The oven stops while in operation.	The user has opened the door to turn food over.	After turning over the food, press the Start button again to start operation.
The power turns off during operation.	The oven has been cooking for an extended period of time.	After cooking for an extended period of time, let the oven cool.
	The cooling fan is not working.	Listen for the sound of the cooling fan.
	Trying to operate the oven without food inside.	Put food in the oven.
	There is not sufficient ventilation space for the oven.	There are intake/exhaust outlets on the front and rear of the oven for ventilation. Keep the gaps specified in the product installation guide.
	Several power plugs are being used in the same socket.	Designate only one socket to be used for the oven.
There is no power to the oven.	Power is not supplied.	Make sure power is supplied.

Troubleshooting

Problem	Cause	Action
There is a popping sound during operation, and the oven doesn't work.	Cooking sealed food or using a container with a lid may causes popping sounds.	Do not use sealed containers as they may burst during cooking due to expansion of the contents.
The oven exterior is too hot during operation.	There is not sufficient ventilation space for the oven. There are intake/ exhaust outlets on the front and rear of the oven for ventilation.	Keep the gaps specified in the product installation guide.
	Objects are on top of the oven.	Remove all objects on the top of the oven.
The door cannot be opened properly.	Food residue is stuck between the door and oven interior.	Clean the oven and then open the door.
The oven does not heat.	The oven may not work, too much food is being cooked, or improper cookware is being used.	Put one cup of water in a microwave-safe container and run the microwave for 1-2 minutes to check whether the water is heated. Reduce the amount of food and start the function again. Use a cooking container with a flat bottom.
Heating is weak or slow.	The oven may not work, too much food is being cooked, or improper cookware is being used.	Put one cup of water in a microwave-safe container and run the microwave for 1-2 minutes to check whether the water is heated. Reduce the amount of food and start the function again. Use a cooking container with a flat bottom.
The warm function does not work.	The oven may not work, too much food is being cooked, or improper cookware is being used.	Put one cup of water in a microwave-safe container and run the microwave for 1-2 minutes to check whether the water is heated. Reduce the amount of food and start the function again. Use a cooking container with a flat bottom.

Problem	Cause	Action
The thaw function does not work.	The oven may not work, too much food is being cooked, or improper cookware is being used.	Put one cup of water in a microwave-safe container and run the microwave for 1-2 minutes to check whether the water is heated. Reduce the amount of food and start the function again. Use a cooking container with a flat bottom.
The interior light is dim or does not turn on.	The door has been left open for a long time.	The interior light may automatically turn off when the Eco function operates. Close and reopen the door or press the Cancel button.
	The interior light is covered by foreign matter.	Clean the inside of the oven and check again.
A beeping sound occurs during cooking.	If the Auto Cook function is being used, this beeping sound means it's time to turn over the food during thawing.	After turning over the food, press the Start button again to restart operation.
The oven is not level.	The oven is installed on an uneven surface.	Make sure the oven is installed on flat, stable surface.
There are sparks during cooking.	Metal containers are used during the oven/thawing functions.	Do not use metal containers.
When power is connected, the oven immediately starts to work.	The door is not properly closed.	Close the door and check again.
There is electricity coming from the oven.	The power or power socket is not properly grounded.	Make sure the power and power socket are properly grounded.
There is water dripping.	There may be water or steam in some cases depending on the food. This is not an oven malfunction.	Let the oven cool and then wipe with a dry dish towel.
There is steam through a crack in the door.	There may be water or steam in some cases depending on the food. This is not an oven malfunction.	Let the oven cool and then wipe with a dry dish towel.
There is water left in the oven.	There may be water or steam in some cases depending on the food. This is not an oven malfunction.	Let the oven cool and then wipe with a dry dish towel.

Troubleshooting

Problem	Cause	Action
The brightness inside the oven varies.	Brightness changes depending on power output changes according to function.	Power output changes during cooking are not malfunctions. This is not an oven malfunction.
Cooking is finished, but the cooling fan is still running.	To ventilate the oven, the cooling fan continues to run for about 3 minutes after cooking is complete.	This is not an oven malfunction.
Pressing the +30sec button operates the oven.	This happens when the oven was not operating.	The microwave oven is designed to operate by pressing the +30sec button when it was not operating.
Turntable		
While turning, the turntable comes out of place or stops turning.	There is no roller ring, or the roller ring is not properly in place.	Install the roller ring and then try again.
The turn table drags while turning.	The roller ring is not properly in place, there is too much food, or the container is too large and touches the inside of the microwave.	Adjust the amount of food and do not use containers that are too large.
The turn table rattles while turning and is noisy.	Food residue is stuck to the bottom of the oven.	Remove any food residue stuck to the bottom of the oven.
Steam		
I can hear water boiling during Vapour cooking	Water is heated using the steam heater.	This is not an oven malfunction.
There is an unusual sound when I stop Vapour cooking.	Water is being removed from inside the steam heater after Vapour cooking has finished.	This is not an oven malfunction.
Steam does not come out.	The water supply tank is not installed.	Make sure the water supply tank is correctly installed.
	There is no water in the water supply tank.	Fill the tank with water and try again.

Information code

Code	Description	Action
C-d0	Control buttons are pressed over 10 seconds	Clean the keys and check if there is water on the surface around key. If it occurs again, turn off the microwave oven over 30 seconds and try setting again. If it appears again, call your local SAMSUNG Customer Care Centre.

NOTE

If the suggested solution does not solve the problem, contact your local SAMSUNG Customer Care Centre.

Technical specifications

SAMSUNG strives to improve its products at all times. Both the design specifications and these user instructions are thus subject to change without notice.

Model	MS28J5255**
Power source	220 V ~ 60 Hz AC
Power consumption Microwave	1500 W
Output power	100 W / 1000 W - 7 levels (IEC-705)
Operating frequency	2450 MHz
Dimensions (W x H x D) Outside (Inculde Handle) Oven cavity	517 x 297 x 428 mm 357 x 255 x 357 mm
Volume	28 liter
Weight Net	14.5 kg approx.

Memo

Memo

Memo
